RECEIVED
CENTRAL FAX CENTER
SEP 2 8 2006

IN THE SPECIFICATION

Please amend the specification at p. 3, [0016] as follows:

In spite of the documented efforts to produce a fried food, such as a cake donut, having a lower fat content, there still exists a continuing need to provide additional methods for making reduced fat prepared~~preapared~~ foods that have the flavor attributes and physical properties of conventional fried food products.

Please amend the specification at p. 3, [0017] as follows:

Thus, it would be a valuable contribution to the art to provide a composition for use in prepared foods and methods for using same which provide~~provides~~ a finished food product having reduced fat content.

Please amend the specification at p. 5, [0029] as follows:

Wheat protein isolates are found in Arise™ ingredients, such as Arise 5000™. ~~{wheat protein isolate (wheat gluten, lactic acid, sulfite)}~~ which make bakery products that taste fresher and last longer, and are produced more efficiently.

Please amend the specification at p. 6, [0036] as follows:

Food products which may be prepared having a reduced fat content using the present invention are not limited to those listed herein.

Please amend the specification at p. 6, [0038] as follows:

Cream crystalline fructose, ultra fine pure cane sugar and dextrose (Set #1) were mixed with emulsifier for 5 minutes at speed 2 in a Kitchen Aid mixer using the wire wisk attachment. Liquid vanilla and soy bean oil (Set #2) were then slowly incorporated with the sugar/emulsifier mixture and mixed for 10 minutes at speed 2 in a 5 qt. Kitchen Aid mixer (wisk attachment). The sides and bottom of the mixing bowl were continually scraped during the mixing.

Please amend the specification at pp. 6-7, [0039] as follows:

PAGE 4/16 * RCVD AT 9/28/2006 5:42:35 PM [Eastern Daylight Time] * SVR:USPTO-EFXRF-2/0 * DNIS:2738300 * CSID:7209313001 * DURATION (mm-ss):04-38

Add pre-weighed and blended ingredients (Set #3) to the sugar mixture [[ ]](Step #1) and mix at speed 2 for 10 minutes (5 qt. Kitchen Aid mixer, paddle attachment). Occasionally scrape sides and bottom of the bowl during the 10-minute mix.

Please amend the specification at p. 7, [0042] as follows:

Daylight Donut fat frying grease was used to deep-fry the doughnuts in a 24" X 24" Belshaw tabletop doughnut fryer, with. ~~With~~ the fat depth~~dept~~ reaching one inch below the top of the fryer. The doughnut depositor used was one inch above the grease line. The doughnuts were fried at 375°F for 60 seconds on the first side and 60 seconds on the second side. The doughnuts were extracted from the grease and drained for approximately 20 to 30 seconds. The doughnuts were then glazed and left to cool unless further testing was done where~~were~~ no glaze was applied. After achieving a cooled state the doughnuts were then placed in a window doughnut box or testing was conducted.

Please amend the specification at p.8, [0044] as follows:

To obtain approximate fat absorption, three to four deposited doughnuts were weighed and their weights recorded. After the doughnuts were fried and cooled (approx. 1 hour) their final weights were ~~weighed and~~ recorded (six doughnuts). The approximate fat absorption was determined using the averaged initial and final weights.

Please amend the specification at p.8, [0047] as follows:

To determine doughnut firmness a Texture Analyzer (TA-XT2I, Scarsdale, New York) was used. AIB Standard Procedure for Bagels was recommended for testing ~~to use for~~ doughnut firmness with modifications by a consultant from the Texture Analyzer Company. Each doughnut was sliced horizontally and the tops used for measurement. Four tests were performed on each slice. Six slices were tested for each trial, resulting in 24 peaks per trial.

TA-[.]XT2I Settings: Mode: Measure in force in compression

PAGE 5/16 * RCVD AT 9/28/2006 5:42:35 PM [Eastern Daylight Time] * SVR:USPTO-EFXRF-2/0 * DNIS:2738300 * CSID:7209313001 * DURATION (mm-ss):04-38

Option:	[[ ]]Return to Start
Pre-Test Speed:	2.0mm/second
Test Speed:	1.7mm/second
Post-test Speed:	10.0mm/second
Distance:	6.2mm
Trigger Type:	Auto
Force:	10g
Acquisition:	200pps
Accessory:	TA-Ball Probe

Please amend the specification at p. 9, [0049] as follows:

The external crust appearance and internal core and cell structure were observed and recorded. A control group of food scientists at MGP Ingredients tasted~~taste~~ the doughnuts and the organoleptic properties (flavor, color, gumminess etc.) were noted.

Please amend the specification at p.12, [0052] as follows:

~~Example 2 and the~~ The data provided in Figures 1, 2, and 3 show that a wheat protein isolate such as that found in Arise 5000™ can inhibit the fat absorption of fried foods without a significant decrease in product quality.

Please amend the specification at p.12, [0053] as follows:

The following results were deduced from the fat analysis of the various prepared food products:

1. Wheat protein isolate (Arise 5000™) decreases the amount of fat absorption by 8% at a level of 2.75% addition of Arise 5000™ replacing 2.75% of NFDM. Fat content analyzed by Medallion Labs in duplicate.

2. The percent of Arise 5000™ and the percent of fat absorption are inversely proportional~~proportionate~~ to each other. As the percent of Arise 5000™ increases the percent fat decreases. (In complete replacement of NFDM.)[.]

3. When NFDM was completely replaced with Arise 5000™ (at 2.75%) the percent moisture increased by 3.2%. Moisture content analyzed by Medallion Labs (analysis performed in duplicate).

PAGE 6/16 * RCVD AT 9/28/2006 5:42:35 PM [Eastern Daylight Time] * SVR:USPTO-EFXRF-2/0 * DNIS:2738300 * CSID:7209313001 * DURATION (mm-ss):04-38

4. Using the Texture Analyzer the degree of firmness of the chocolate cake doughnut crumb has a trend of being slightly increased. The addition of a protein in combination with exclusion of NFDM contributes to the increased firmness of the doughnut.

5. The average diameter of the chocolate cake doughnuts tended to be slightly smaller than the control (NFDM 2.75%). The decrease in diameter is more than likely due to protein absorbing more water and not allowing as much spread during frying. This can be resolved some by increasing the % water added to the mix.

6. By optimizing the percent water in the doughnut batter without NFDM doughnut size and cell structure are similar to the control doughnut. The optimum water content is 48% for a chocolate cake doughnut with 2.75% Arise 5000™.

PAGE 7/16 * RCVD AT 9/28/2006 5:42:35 PM [Eastern Daylight Time] * SVR:USPTO-EFXRF-2/0 * DNIS:2738300 * CSID:7209313001 * DURATION (mm-ss):04-38